CLAIMS

1. A process for preparing cheese comprising:
   (a) providing a protein concentrate,
   (b) providing a flavour concentrate using at least one strain of organism,
   (c) mixing the protein concentrate with a source of fat and/or liquid if required and heating to form a coagulated cheese mass,
   (d) adding the flavour concentrate before, during or after step (c).

2. A process for preparing cheese comprising:
   (a) providing a protein concentrate,
   (b) providing a flavour concentrate using at least one strain of organism,
   (c) mixing the protein concentrate and flavour concentrate with a source of fat and/or liquid if required and heating to form a coagulated cheese mass and if required inactivating the flavour producing organisms,
   (d) cooling the resulting coagulated cheese mass to form a cheese precursor with an exposed surface,
   (e) applying viable organisms to the exposed surface,
   (f) allowing the cheese to ripen.

3. A process for preparing a cheese comprising:
   (a) providing a protein concentrate,
   (b) optionally providing a flavour concentrate using at least one strain of organism,
   (c) mixing the protein concentrate with a source of fat and/or liquid if required and heating to form a coagulated cheese mass,
   (d) cooling the coagulated cheese mass and mixing in a flavour concentrate containing viable organisms to form a cheese precursor,
   (e) optionally dividing the cheese precursor into consumer portions,
   (f) allowing the cheese precursor or the portions to ripen.

4. A process for preparing a cheese comprising:
   (a) providing a protein concentrate,
   (b) providing a flavour concentrate using at least one strain of organism,
   (c) mixing the protein concentrate and flavour concentrate with a source of fat and/or liquid if required and heating to form a coagulated cheese mass and if required inactivating the flavour producing organisms,

(d) dividing the cheese mass into portions.

5. A process as claimed in claims 1, 2 and 3 wherein the cheese or cheese precursor is divided into portions.

6. A process as claimed in any of the preceding claims wherein the cheese is subjected to freezing.

7. A process as claimed in claim 6 wherein following the freezing step, the cheese is thawed and further ripening occurs.

8. A process as claimed in claim 1, 3 or 4 further comprising applying viable organisms to the exposed surface, and allowing the cheese to ripen.

9. A process as claimed in any of the preceding claims wherein the precursor cheese or the cheese is shredded or particulated.

10. A process as claimed in any of the preceding claims wherein the protein concentrate is selected from a milk protein concentrate, a rennetted milk or a reconstituted milk protein concentrate.

11. A process as claimed in any one of the preceding claims wherein the flavour concentrate comprises at least one edible mould.

12. A process as claimed in claim 11 wherein the mould organism is selected from the family of *Penicillium*, *Mucor*, *Cladosporium*, *Geotrichum*, *Epicoccum*, or *Sporotrichum*.

13. A process as claimed in claim 12 wherein the mould organism is *P. candidium* or *P. roqueforti*.

14. A process as claimed in any one of the preceding claims wherein the flavour concentrate further comprises a flavour-enhancing bacterium, selected from cultures producing lactic acid propionic acid or butyric acid.

15. A process as claimed in any one of the preceding claims wherein the percentage of flavour concentrate relative to the total coagulated cheese mass is in the range 0.1% to 20%.

16. A process as claimed in claim 15 wherein the percentage of flavour concentrate relative to the total coagulated cheese mass is in the range 0.5% to 10%.

17. A process as claimed in claim 15 wherein the percentage of flavour concentrate relative to the total coagulated cheese mass is in the range 1% to 5%.

18. A process as claimed in any of the preceding claims wherein the fat source is cream, butter or edible oil.

19. A process as claimed in any of the preceding claims wherein the heating step is carried out by heating to at least 60°C for between 1 second and 120 minutes.

20. A process as claimed in claim 19 wherein the heating step is carried out for between 10 seconds and 30 minutes.

21. A process as claimed in claim 19 wherein the heating step is carried out for between 20 seconds and 15 minutes.

22. A process as claimed in any one of claims 19-21 wherein the mixture is heated to between 70°C and 90°C.

23. A process as claimed in claim 22 wherein the mixture is heated to between 75°C and 85°C.

24. A process as claimed in any of the preceding claims where following the heating step, the cheese precursor is stored at a temperature between 5°C and 35°C and a relative humidity greater than 80%.

25. A process as claimed in claim 24 wherein there is facilitation of contact between air and the cheese or cheese precursor.

26. A process as claimed in claim 24 or claim 25 wherein the cheese precursor is stored at a temperature between 10°C and 20°C.

27. A cheese precursor or cheese produced by a process as claimed in any one of claims 1-26.

28. A cheese as claimed in claim 27 wherein the cheese is Camembert, blue cheese, mushroom flavoured style cheese or blue flavoured style cheese.

29. A cheese as claimed in claim 27 or claim 28 wherein the fat in dry matter in the cheese is between 10% and 80%.

30. A cheese as claimed in claim 29 wherein the fat in dry matter in the cheese is between 20% and 60%.